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| **Fresh pasta - Fettuccini**  Serves: 24 - 30 tastes  Source: Adapted from Stephanie Alexander, The Cook’s Companion | |
| **Ingredients**  500g Plain flour  3 teaspoons salt  5 eggs, lightly beaten  Extra flour  Semolina | **Equipment**  Food processor  Pasta rolling machines  Measuring cups and spoons  Measuring scales |
| **What to do:**   * Combine flour and salt in the food processor. With the motor running add the beaten eggs * Process for a few minutes – or until the dough clings together and feels springy (it should not feel sticky) * Tip dough onto your workbench, knead for a few minutes then wrap it in glad wrap and let it rest at room temperature for one hour * Clear a large work space on your bench and have a bowl of flour nearby * All surfaces must be dry. Unwrap the dough and divide dough into 6 pieces * Press each piece into a rectangle about 8cm wide, pass this piece of dough through the rollers on the pasta machine with the rollers set to the widest setting ‘0’ * The dough will come through looking a bit raggy on the edges it requires more ‘kneading through the machine’ this is called ‘laminating’ – fold the outside edges into the centre, and roll it through again with the folds running vertically through the machine. Do this 3-4 times. * **Your pasta should now be laminated – no need to fold the dough anymore. Pass the dough once through each ascending setting up to 7.** * If the dough gets sticky, sprinkle it with a little flour * If the dough gets too long to handle – cut it into manageable lengths of 2 -3 pieces * Dust the pasta with semolina, then pass it through the fettuccini setting on the machine. Generously dust with semolina and place on a clean tea towel, or dry by hanging from a rack * Roll and cut the remaining dough * Use as soon as possible * Boil in well salted water for 2-3 minutes, drain, toss with your favourite pasta sauce and serve immediately | |